



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## VOLNAY 1<sup>ER</sup> CRU FREMIETS 2019



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### VINIFICATION

100% Pinot Noir

### TASTING

Serving temperature : 17-19°C



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